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scientific knowledge, policies, or practices.

... of ...

<sup>10</sup> Ibid. pp. 171-2. <sup>11</sup> Ibid. pp. 172-3.

My program has provided me with a solid foundation in the field of psychology and I am confident that I will be well-prepared to continue my education and pursue a career in this field.

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U. S. DEPARTMENT OF AGRICULTURE  
Commodity Credit Corporation (OS)  
Reports & Special Programs Division  
821 Market Street, Room 412  
San Francisco 3, California  
Western Region

Approx. Time: 15 min.  
August 1, 1945  
District and State Directors  
Can Fit To Allotted Time

FOOD FIGHTS FOR FREEDOM -- AT HOME AND ABROAD  
(RSPD SCRIPT NO. 69)

Use of this weekly series has been cleared for time by the Office of War Information over the following radio stations: Z-Bar Network, Montana, KRBH, Bozeman; KGIR, Butte; KPFA, Helena; KFBC, Cheyenne, Wyoming, KDYL, Salt Lake City, Utah; KPHO, Phoenix, Arizona; KXL, Portland, Oregon; KIDO, Boise; and KRLC, Lewiston, Idaho; KGA, Spokane, Washington.

State and District Directors are urged to time all scripts in advance. News releases from this office are of a good source of additional news items:

SUBJECT: SCHOOL LUNCH PROGRAM  
PAST, PRESENT, FUTURE

All music directions are purely optional, but would add finish to the broadcast.  
MUSIC UP AND UNDER

ANNCR: Good \_\_\_\_\_, friends. How is your country managing its food supply?  
And how can you help? You'll find out, if you listen each week to:

OS: FOOD FIGHTS FOR FREEDOM.....AT HOME AND ABROAD!

ANNCR: Yes, friends, our food is still fighting for freedom....in every country where Nazi brutality has left its mark. It's fighting in the Pacific area, too, for freedom from Japanese violence and tyranny.

OS: And food is fighting on the home front, to keep us and our children healthy and strong.

ANNCR: Today, we have with us Mr. \_\_\_\_\_ of the \_\_\_\_\_ Office of Supply, Commodity Credit Corporation, who is going to tell us about the school lunch program and how it has been operating all over the country and right here in \_\_\_\_\_.

OS: Thank you, \_\_\_\_\_. Did you know that, out of 16 million men examined by Selective Service in 1941, 40 to 60 percent of them were rejected for reasons that were connected with malnutrition? And that 2 to 3 percent of these rejections were due to a direct nutritional lack?

ANNCR: You mean that all those men hadn't had the proper food to make them fit for military service?



OS: Lack of proper food in the right amounts indirectly caused a great many of those rejections...along with lack of proper rest and exercise. And yet it was estimated that if many of those boys could have been fed properly and made to get enough rest and sleep and exercise for just five or six months, a great deal of improvement could have been made. In fact, as the war progressed and more men were needed, some of these men were taken into the armed forces and showed marked improvement under the food and training there.

ANNCR: And to think that if they had received proper care when they were children, many of those rejections could have been avoided.

OS: Yes, indeed. And here's another interesting fact. There were a lot fewer rejections from the food producing areas of the country... from the farm sections.

ANNCR: Meaning that, in general, people living in farm and rural areas get better food than those who live in the big city areas.

OS: That's right.

ANNCR: So it all ties in with the fact that if we want to produce stronger, healthier men and women, we must start right at the beginning...see that our children get a good balanced diet every day.

OS: And that's one of the reasons why Federal assistance to school lunch programs was started 10 years ago. Of course, many schools have had some sort of lunch program for a number of years. It really got going back in the depression days, when many families couldn't afford to give their children adequate meals. It was felt that if the school could furnish a hot lunch, at low cost, it would at least give those children one-third of their daily requirements.

ANNCR: I think our listeners would be interested in hearing just how this school lunch program operates under the government.





OS: Well, I already mentioned that one of the reasons the school lunch program was started was to improve the nutrition of the Nation's children. Another objective was to use up the abundant agricultural commodities that might otherwise have gone to waste. Here's how the program has been operating this past year: The U. S. Department of Agriculture reimburses schools participating in the program in cash for part of the food bought locally by the schools for use in the lunches.....it also distributes abundant commodities....bought to support farm prices or to prevent waste...to the schools. The government merely helps furnish the food....the actual operation of the program and a share of the cost rests with the schools themselves, with the help of a community organization and a State agency.

ANNCR: Well, say for example, that a school in \_\_\_\_\_ decided to take advantage of this school lunch program. What steps would it take?

OS: First, the school must get a sponsor...this is usually the local school board or it may be the PTA, the Lions' club or some other non-profit organization. The Federal government contacts the school through a State agency....most often the State department of education or the department of welfare...which outlines the type of financial assistance the State will give to the program and the type the government will give. Next, the government enters into an operating agreement directly with the school or its sponsor.

ANNCR: And what is this agreement?

OS: The school agrees to purchase as much locally produced food as it can use and to use the abundant foods as listed by the government in as large amounts as it can handle. The school must also assure the government that it will not reduce its previous contribution to the program just because it will be receiving government aid. Two more points ....the school must agree to serve free lunches to the children who  
(more)





OS:(Cont'd) cannot afford to pay for them without distinction or segregation and it must submit a claim to the government as to how much it has spent for the program, how many lunches it served over a certain period and so forth, in order to receive its reimbursement check.

ANFCR: You spoke a moment ago of the part the State agency plays in this school lunch program. Could you explain its functions more in detail, Mr. \_\_\_\_\_?

OS: Certainly. As I said, this agency is usually the State department of education and, although it does not operate the school lunch program, it does agree to carry out certain responsibilities.

ANFCR: And those responsibilities are.....(will vary with each state)

OS: ....developing a program of nutrition education in the school in connection with the school lunch program. You see, it is felt that if a child can be taught about the right kinds of food to eat and the benefits derived from them, and then go down to the lunchroom and see those same foods served in an appetizing way, he will learn a great deal more about good eating habits and be able to pass along some of that information to his family.

ANFCR: Yes, I guess that part of the problem of undernourished children lies with the parents.

OS: You're right! Of course, in some cases, the family cannot afford to give the child the proper food and enough of it. But there are still lots of families whose incomes are adequate to supply this food, but who have no knowledge of good nutrition. So they just give the child his lunch money and leave the choice of food up to him.

ANFCR: And I can guess what he buys with it. A hog dog, or a hamburger perhaps.....



OS: ....plus a bottle of pop and possibly a candy bar. Not a very nutritious meal for anyone, let alone a child. But getting back to the other functions of the State department of education in connection with the school lunch program. In addition to providing nutrition education and trying to spread information about this program, it handles the training and supervising of lunchroom cooks and operators, advises the school on problems of food preparation, storage and handling. And one other function...it often reviews applications of the schools which want to participate in the school lunch program and recommends to the government the rate of indemnity payment that should be made to these schools.

ANNCR: That's something I want to ask you about...that rate of indemnity payment. Does that mean the rate at which the government reimburses the schools for the food they buy locally?

OS: Yes, you see, under the school lunch setup, there are three types of lunches...A, B and C. The government reimburses the school up to a maximum of nine cents for each type A lunch served, six cents for each type B lunch and two cents for each type C lunch.

ANNCR: And what do these lunches consist of?

OS: The standard type A and B lunches contain meat or meat substitute, fruit or vegetables, bread and butter and milk....only the B lunch contains a little less food than the A. The Type C lunch is a half-pint of whole, fresh milk.

ANNCR: In addition to the money contributed by the Federal government, who furnishes the rest of the money needed to pay for these lunches?

OS: Local groups provide financial aid and of course most of the children pay for their lunches. But here is something that is important. The lunches are served to every child, regardless of whether he can pay or not. That's part of the agreement with the schools.



ANNCR: And a fine thing it is, too. How many states have these school lunch programs?

OS: There are 36 states at present. (check on this in your state.)

ANNCR: How about the other 12 states?

OS: They also have some sort of a lunch program in their schools, operated by the Federal government, although there is no agreement between the government and the State departments of education. During the past year, 44 thousand schools in the United States have participated in the program and six and a half million children have been served lunches.

ANNCR: And I understand that in \_\_\_\_\_ (state) \_\_\_\_\_ schools took part and \_\_\_\_\_ children were fed. Do you happen to have the figures on how much this cost?

OS: Yes, I have. The Federal government put up \_\_\_\_\_ and the sponsors contributed \_\_\_\_\_ to complete the cost.

ANNCR: You said that the government distributes abundant commodities... bought to support farm prices or to prevent waste...to the schools for use in these lunches. What foods were distributed this year in \_\_\_\_\_?

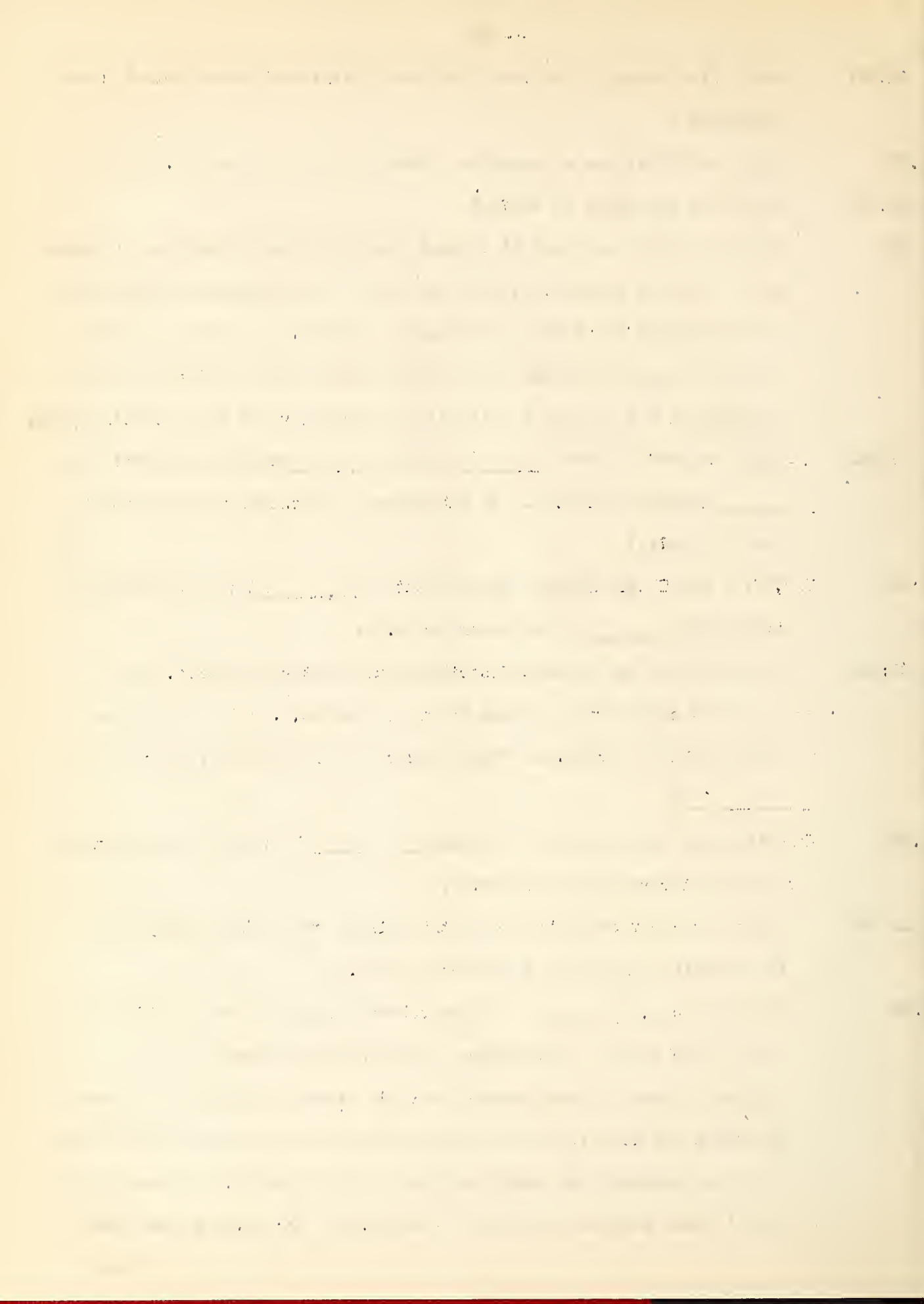
OS: This year, the government furnished \_\_\_\_\_ (list foods furnished your particular state or section.)

ANNCR: Well, it would certainly be a fine thing if every single school in this country could have a good lunch program.

OS: That is our goal, \_\_\_\_\_. The main problem seems to be to "sell" the idea. Some school authorities, when approached with the idea of starting a school lunch program in their district simply shrug their shoulders and say...it's too much trouble...or that they already have their own cafeteria in which they are making a profit. You see, the school lunch program is entirely non-profit. The schools just break

(more)





OS: (Cont'd) even....but the important thing is...the children get a good, nourishing lunch every school day at a very low cost...or free of charge, if they are unable to pay.

ANNCR: About how much do the schools charge for these lunches?

OS: The price varies, of course, according to the type of lunch served and the amount of money the school has to work with. For example, under the school lunch program in Chicago, the high schools charge 18 cents for the lunch they provide, yet the actual cost of each meal is almost twice that amount. A county in Maryland charges 60 cents a week or 15 cents a day for the lunches provided by its schools. Sometimes, a lunch costs as little as a nickel.

ANNCR: And to think of the benefits derived from that nickel!

OS: Yes, I just wish you could see the reports of surveys made on children who have had the advantage of a nutritious lunch even five days a week. There have been gains in height and weight....eyes and teeth have improved and the children have shown a marked interest in their school work and an improvement in their ability to learn.

ANNCR: To say nothing of teaching them good food habits....

OS: .....AND taking some of that teaching home to their parents!

Malnutrition isn't always caused by poverty, but often by a lack of information or even of interest. When parents see the improvement in their children under the school lunch program, their usual reaction is one of intense interest. If this feeling could just be spread throughout the whole country, how much happier and healthier our future generations of children would be. Also the school lunch program can do a lot toward teaching democracy. I'm thinking of a section in Chicago where there is a mixture of nationalities. Naturally, there is apt to be dissension among these groups and, in this case, there was. But it was noticed that after the school lunch program was started there, and the children of those different groups started eating together and getting acquainted, there was a better spirit among the parents.



ANNCR: I want to ask you another question, \_\_\_\_\_. Is the school lunch program offered to public schools only, or does it include other types of schools?

OS: I'm glad you asked me that, \_\_\_\_\_. There is absolutely no discrimination between the different types of schools. The program is extended to non-profit, private and parochial schools just as it is to the public schools. We feel that we have no right to deprive a child of a good lunch just because he is not enrolled in a public school...the fact that a youngster is attending a private or parochial school does not always mean that he's receiving a nourishing midday meal, either at school or at home.

ANNCR: Just one more thing, \_\_\_\_\_. How can a school in \_\_\_\_\_ go about applying for Federal assistance in next year's school lunch program?

OS: The school authorities or the local sponsor should write to my office. (give address)

ANNCR: Thank you, \_\_\_\_\_, for your report on the school lunch program. There you have it, friends, this week's report on home front food activities. \_\_\_\_\_, of the district Office of Supply, Commodity Credit Corporation, will be back again soon (next week at this same time) to give you current news and information on FOOD FIGHTS FOR FREEDOM...AT HOME AND ABROAD. This broadcast on America's wartime food program is presented especially for \_\_\_\_\_ farmers and consumers.





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OS: And food is fighting on the home front, to keep us all strong and healthy.

ANNCR: And that's what we're going to talk about now...that home front food.  
(ACCUSINGLY) What are you doing about that Victory Garden of yours? Are you looking at it as a job well done? Or as something which supplied more food to the insects than to your family? Whichever way you look at it, your job is only half done. You can't stop now, just when it's time to plant your fall garden. What about those vacant spots where your radishes, early spinach, lettuce, peas and beets grew? You can't let all that good space go to waste. Now is the time to get out there and start putting that ground to good use! On the spot to tell us how to plant a succesful fall garden is Mr. \_\_\_\_\_, of the \_\_\_\_\_ Office of Supply,  
(MORE)



ANNCR: (CONT.) Commodity Credit Corporation. (PAUSE) What are some of the advantages of a fall garden, \_\_\_\_\_?

OS: One of the most important aspects, \_\_\_\_\_, is that it yield fresh vegetables right up to winter. If you can continue to get root crops and greens fresh from the garden, you save those jars of canned vegetables that are lined up on the shelf that much longer.

ANNCR: And that's something all housewives should be interested in, because there will be less commercially canned vegetables on their grocer's shelves next winter. Aren't fall gardens more difficult to care for than early ones?

OS: Not at all. In fact, fall gardens are easier to care for. You don't have to struggle quite so hard with weeds...they grow most abundantly in the spring and early summer.

ANNCR: What about those bugs that are the bane of every farmer and gardener?

OS: You don't have to worry so much about them, either, because their numbers begin to fall off later in the season.

ANNCR: Well, then...a fall garden is just about my speed. I got a little discouraged last spring, trying to fight off the bugs and the weeds. What is the most important thing to consider when planning a fall garden?

OS: For most varieties of plants, you must consider when the first frost is likely to hit your garden.

ANNCR: Being a Department of Agriculture man, you should be able to give us that information.

OS: (CHUCKLE) Wait a minute! The Department of Agriculture's a pretty big agency. We used to have a weather bureau, but it's now under the Department of Commerce. But you can always consult your county agriculture agent or the State Agriculture College near you.

ANNCR: Now that I know approximately when the first frost is expected to appear... no thanks to you!...what should I do next?



OS: Just to be on the safe side, in case there's an early frost, count back ten days on the calendar. Then begin to figure from that date the time it takes for the plants you're putting in to mature. For example, suppose that the first frost is expected around September 25...you should count back to September 15. Then, if you were planning on another crop of snap beans, for instance, count back another 50 or 60 days. That's about the time it takes for snap beans to mature fully. There you'd have your planting date.

ANNCR: That sounds fairly simple. Could you give our listeners some idea of what grows well in a fall garden?

OS: Be glad to. Breaking it down into two groups, we have root crops and leafy vegetables that are fine for fall gardens.

ANNCR: Let's take the root varieties first. What specific vegetables would you suggest for fall gardens?

OS: Carrots, beets, rutabagas, and turnips are the best of the root crop to consider for fall gardens. You may still plant more radishes, too, if you choose.

ANNCR: That sounds almost like a new garden. Just think of all those fresh vegetables that we can still enjoy right up to the first frost. How about parsnips? They're a cold weather crop, aren't they?

OS: Yes, they are. But it's too late to think about parsnips this year, if you didn't already plant them last spring. They take a long time to grow.

ANNCR: Well, that takes care of the root group. What can I plant in the leafy vegetable class?

OS: Spinach and kale are both hardy vegetable and can stay out almost all winter, in climates where the winters are mild. (Localize this according to your state.)

ANNCR: What about some of the other varieties, such as broccoli, leaf lettuce, brussels sprouts and cabbage?





OS: You can still put in brussels sprouts, broccoli and lettuce. Cabbage is a fine fall crop...and its good for storage. And another thing about cabbage...it's a good source of Vitamin C.

ANNCR: A very important factor in this year of fruit shortages.

OS: Yes, and there are many ways that cabbage can be used. Cole slaw is one of the favorite ways of using garden fresh cabbage.

ANNCR: Say, \_\_\_\_\_, I'm certainly glad you came over this morning. Just when lots of people were beginning to sit back and look at their accomplishments with pride, thinking their job was all done for the year. I'll bet most of them will want to get started on fall gardens right away. I know I will.

OS: Yes, even though it might be a little early for some of the late crops, it is wise to plan now, as to when you're going to put your seeds in. Remember to find out when that first frost is expected...then figure out the growing time and planting time so you won't be stuck with a garden full of frost-bitten vegetables.

ANNCR: Would you go over that list of green leafy vegetables and root crops for our listeners once more, \_\_\_\_\_?

OS: Certainly. In the root crop, you can still plant carrots, beets, rutabagas and turnips. If you want to get a few more bunches of radishes, you still have time to get them planted, too. And don't forget the leafy greens...fall spinach, which is a good source of Vitamin A, kale, broccoli, brussels sprouts and lettuce. If you have storage space, cabbage is a "must" for your fall garden.

ANNCR: I'd say that a fall garden is a "must" for every Victory gardener this year!



OS: It certainly is! And people shouldn't let the idea of beginning all over again frighten them, because they won't have to work as hard planting a garden now, as they did in the spring. Even though it might be a little more work than you had planned on, the reward of fresh vegetables right into the fall will more than outweigh your labor. And remember...the longer you keep your garden producing, the more canned food you'll be able to save for next winter.

ANNCR: Friends, we hope you'll heed this good advice and get your fall Victory garden started right away. (PAUSE) What else were you planning to discuss today, \_\_\_\_\_?

OS: I thought we might talk about dehydrated foods. They're pretty important during these wartime days and it looks as though they have a big future, too.

ANNCR: I know that the armed forces have used a lot of dehydrated foods for shipment overseas.

OS: They certainly have! Dehydrated foods take up so much less space on ships than fresh foods and that's pretty important when space is at a premium. Then, too, they keep longer.

ANNCR: I wonder if you could tell our listeners just what dehydrated foods are, \_\_\_\_\_.

OS: Dehydrated foods are foods from which the water has been eliminated through drying. Dehydration isn't a new process, by any means. For many years, man has dried fruits, for example, by exposing them to the sun.

ANNCR: Yes, I've eaten many dried apricots, peaches and figs and they're delicious.

OS: But artificial drying or evaporation is a comparatively new development. Instead of using the sun, we now use machines, such as the spray dryer, in the dehydration process.





ANNCR: And is this method a better one?

OS: Yes, it is...for these reasons. Many more kinds of food can be dried by this artificial process and in less time, too, than by sun-drying. Also, the finished product is more uniform in color, moisture content, flavor and texture, and the food, when cooked, more resembles the fresh product than does the sun-dried.

ANNCR: I know that, in addition to dehydrated fruits and vegetables, we've been sending lots of dried eggs to our boys overseas.

OS: Yes, dried eggs have played a big role in this war. When the war started, our poultrymen and farmers increased their output of eggs to meet war needs. But we had no way to get these eggs to our troops and to our allies. They took up too much of the precious cold storage space. So the eggs just began to pile up.

ANNCR: It was a problem of too many eggs in the wrong place.

OS: Exactly.

ANNCR: What happened then?

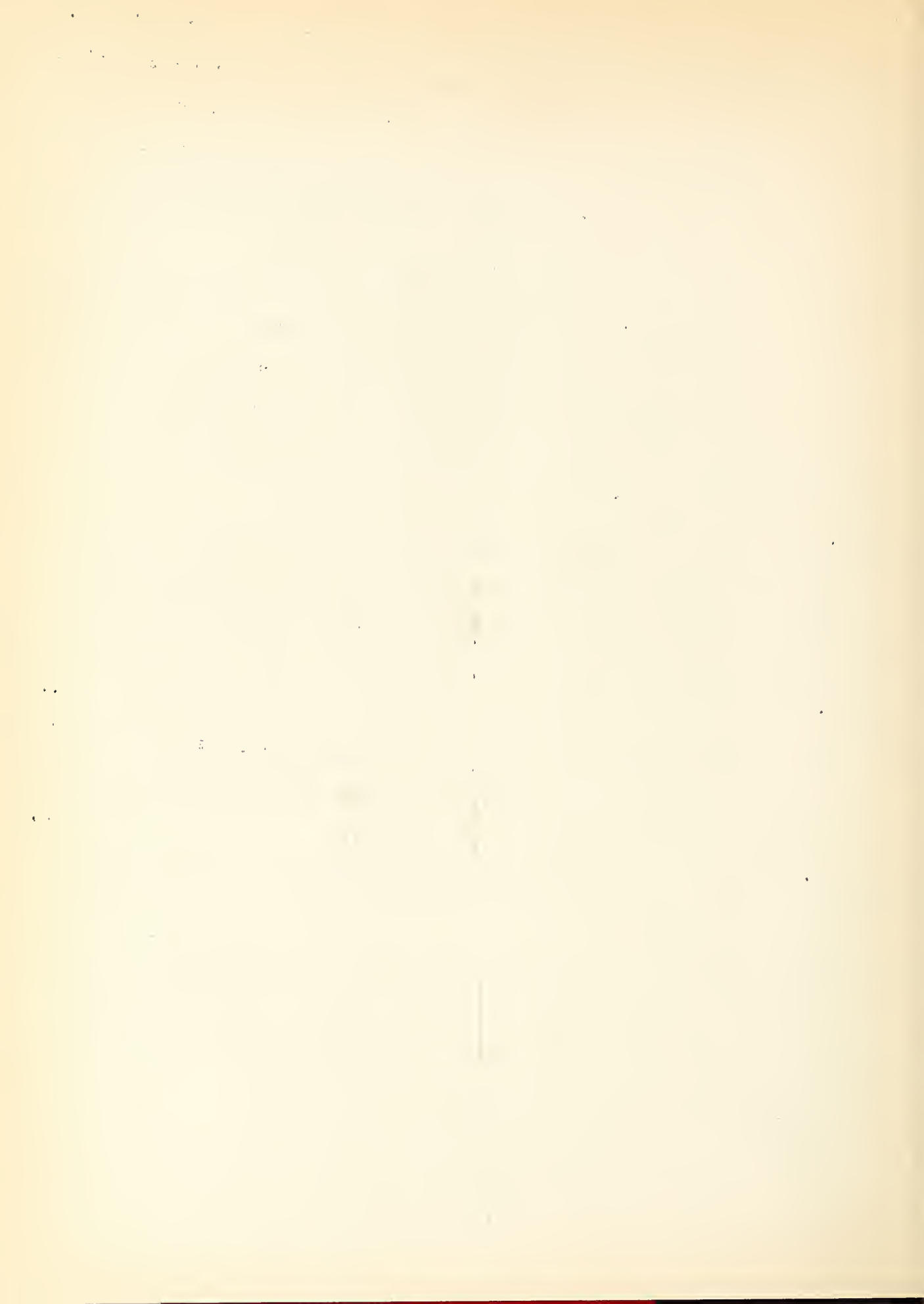
OS: Industry and government put their heads together and came up with the idea of using the already successful egg-drying process. Since about five ounces of dried eggs equal a dozen fresh eggs, we could send more of this concentrated egg powder in one ship than we could in a dozen ships loaded with shell eggs.

ANNCR: I should think that dried eggs would be a lot easier to pack and handle too.

OS: Yes, they're not as easily damaged. In fact, they're ideal for shipment overseas. Well, to get back to our story, the dried egg industry started to boom. By 1944, 121 plants were operating at full capacity. Production jumped to 320 million pounds a year...45 times greater than it was back in 1941.



- ANNCR: I suppose most of these dried eggs have gone to the armed forces.
- OS: Yes, and to England, Russia and people of the liberated countries.
- ANNCR: You spoke awhile back of the big future in store for dehydrated foods. What's being done to fit dried eggs for their role in the post war world?
- OS: Right now, food specialists of the U. S. Department of Agriculture are experimenting to find new and better ways of marketing dried eggs. This, of course, is of great interest to both poultrymen and the dried egg industry. They want to be sure this product will keep a long time before offering it to wholesalers and retailers.
- ANNCR: And how long will dehydrated eggs keep, \_\_\_\_\_?
- OS: Experiments show that dried whole eggs will retain their original quality at least a year if they're stored at temperatures below 60 degrees Fahrenheit.
- ANNCR: And how do they taste?
- OS: Scrambled eggs made of the year-old dried eggs are palatable..... and you can't tell the difference between cakes made with dried eggs from those made with fresh eggs.
- ANNCR: But they'll probably never replace fresh eggs in home cooking, will they?
- OS: Probably not. But they might very well supplement shell eggs for many cooking purposes, such as in cakes, pies, hot bread mixes and salad dressings. And they'll save the housewife money...and the farmer, too.



ANNCR: Why the farmer?

OS: Because he'll never be stuck with an abundance of fresh eggs as he has sometimes been in the past. When the spring abundance of eggs threatens to push the farmer's prices down to rockbottom, the dried egg industry will step in and start buying until they drain off those extra eggs.

ANNCR: So, at last, it looks like we've got the answer to the problem that pops up every spring....what'll we do with all these eggs?

OS: Yes, and dehydrated foods in general will help solve many other problems.

ANNCR: For example.....

OS: Many institutions, mining camps and boats will use dehydrated foods to solve their problems of storage, transportation, preparation costs and protection from spoilage.

ANNCR: Say! Dehydrated foods would be a boon to vacationists....just think of all the space you'd save when packing groceries in your car.

OS: Yes, hunters, fisherman and other outdoor enthusiasts will find them very convenient to use, and the homemaker should welcome dehydrated foods too. For example she won't have to "cry" anymore when she peels onions. She can use dehydrated ones for flavoring and even in soups and stews.

ANNCR: Yes, there'll be many marvelous developments in store for us in our post-war world. And I want to thank you, \_\_\_\_\_, for this interesting report. There you have it, friends, this week's report on wartime food activities. \_\_\_\_\_, of the district Office of Supply, Commodity Credit Corporation, will be back again soon (next week at this same time) to give you current news and information on FOOD FIGHTS FOR FREEDOM....AT HOME AND ABROAD. This broadcast on America's wartime food program is presented especially for \_\_\_\_\_ farmers and consumers.





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OS: (CHUCKLE) Wait a minute! The Department of Agriculture's a pretty big agency. We used to have a weather bureau, but it's now under the Department of Commerce. But you can always consult your county agriculture agent or the State Agriculture College near you.

ANNCR: Now that I know approximately when the first frost is expected to appear...no thanks to you!...what should I do next?



OS: Just to be on the safe side, in case there's an early frost, count back ten days on the calendar. Then begin to figure from that date the time it takes for the plants you're putting in to mature. For example, suppose that the first frost is expected around September 25...you should count back to September 15. Then, if you were planning on another crop of snap beans, for instance, count back another 50 or 60 days. That's about the time it takes for snap beans to mature fully. There you'd have your planting date.

ANNCR: That sounds fairly simple. Could you give our listeners some idea of what grows well in a fall garden?

OS: Be glad to. Breaking it down into two groups, we have root crops and leafy vegetables that are fine for fall gardens.

ANNCR: Let's take the root varieties first. What specific vegetables would you suggest for fall gardens?

OS: Carrots, beets, rutabagas, and turnips are the best of the root crop to consider for fall gardens. You may still plant more radishes, too, if you choose.

ANNCR: That sounds almost like a new garden. Just think of all those fresh vegetables that we can still enjoy right up to the first frost. How about parsnips? They're a cold weather crop, aren't they?

OS: Yes, they are. But it's too late to think about parsnips this year, if you didn't already plant them last spring. They take a long time to grow.

ANNCR: Well, that takes care of the root group. What can I plant in the leafy vegetable class?

OS: Spinach and kale are both hardy vegetable and can stay out almost all winter, in climates where the winters are mild. (Localize this according to your state.)

ANNCR: What about some of the other varieties, such as broccoli, leaf lettuce, brussels sprouts and cabbage?





OS: You can still put in brussels sprouts, broccoli and lettuce. Cabbage is a fine fall crop...and its good for storage. And another thing about cabbage...it's a good source of Vitamin C.

ANNCR: A very important factor in this year of fruit shortages.

OS: Yes, and there are many ways that cabbage can be used. Cole slaw is one of the favorite ways of using garden fresh cabbage.

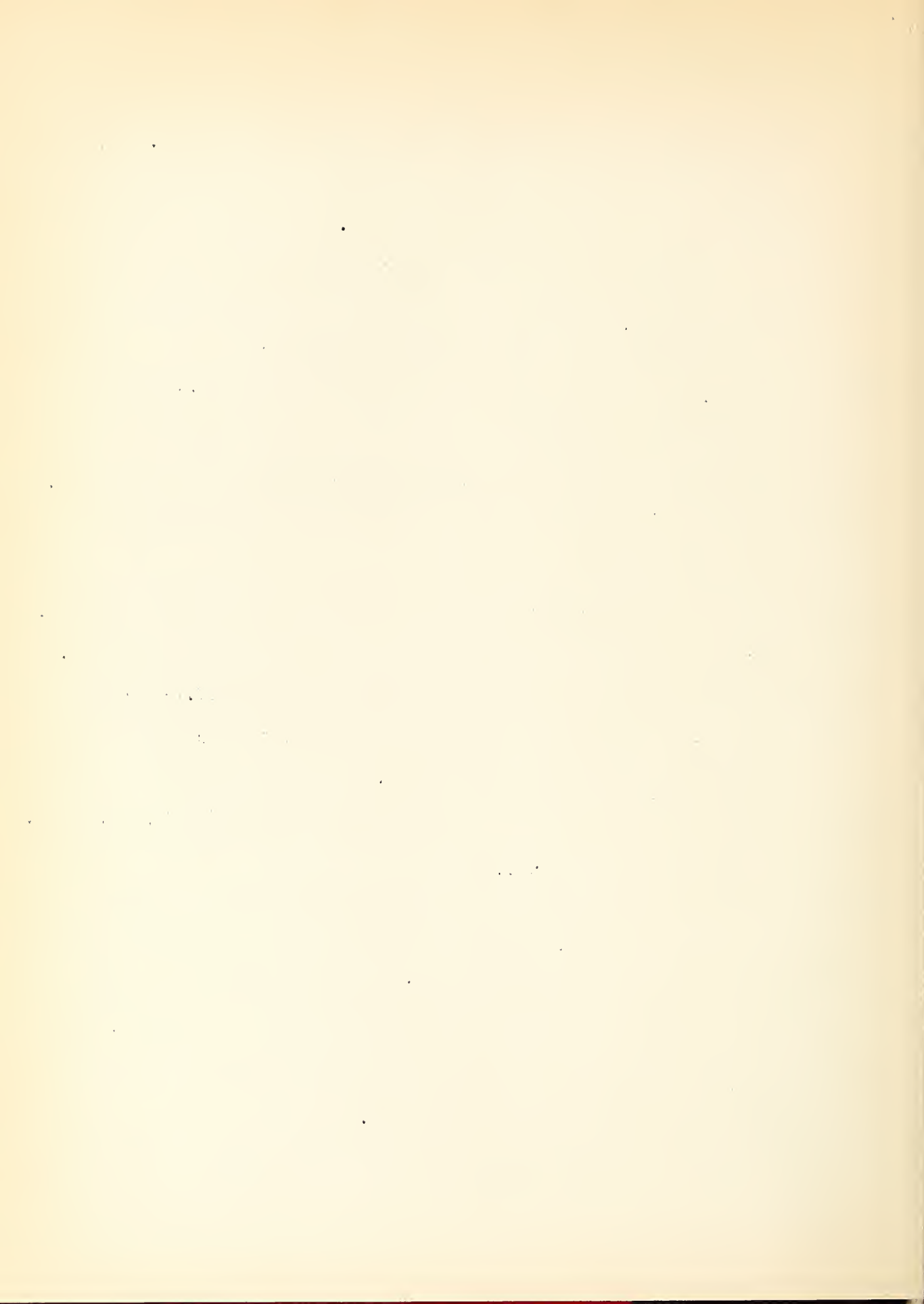
ANNCR: Say, \_\_\_\_\_, I'm certainly glad you came over this morning. Just when lots of people were beginning to sit back and look at their accomplishments with pride, thinking their job was all done for the year. I'll bet most of them will want to get started on fall gardens right away. I know I will.

OS: Yes, even though it might be a little early for some of the late crops, it is wise to plan now, as to when you're going to put your seeds in. Remember to find out when that first frost is expected...then figure out the growing time and planting time so you won't be stuck with a garden full of frost-bitten vegetables.

ANNCR: Would you go over that list of green leafy vegetables and root crops for our listeners once more, \_\_\_\_\_?

OS: Certainly. In the root crop, you can still plant carrots, beets, rutabagas and turnips. If you want to get a few more bunches of radishes, you still have time to get them planted, too. And don't forget the leafy greens...fall spinach, which is a good source of Vitamin A, kale, broccoli, brussels sprouts and lettuce. If you have storage space, cabbage is a "must" for your fall garden.

ANNCR: I'd say that a fall garden is a "must" for every Victory gardener this year!



OS: It certainly is! And people shouldn't let the idea of beginning all over again frighten them, because they won't have to work as hard planting a garden now, as they did in the spring. Even though it might be a little more work than you had planned on, the reward of fresh vegetables right into the fall will more than outweigh your labor. And remember...the longer you keep your garden producing, the more canned food you'll be able to save for next winter.

ANNCR: Friends, we hope you'll heed this good advice and get your fall Victory garden started right away. (PAUSE) What else were you planning to discuss today, \_\_\_\_\_?

OS: I thought we might talk about dehydrated foods. They're pretty important during these wartime days and it looks as though they have a big future, too.

ANNCR: I know that the armed forces have used a lot of dehydrated foods for shipment overseas.

OS: They certainly have! Dehydrated foods take up so much less space on ships than fresh foods and that's pretty important when space is at a premium. Then, too, they keep longer.

ANNCR: I wonder if you could tell our listeners just what dehydrated foods are, \_\_\_\_\_.

OS: Dehydrated foods are foods from which the water has been eliminated through drying. Dehydration isn't a new process, by any means. For many years, man has dried fruits, for example, by exposing them to the sun.

ANNCR: Yes, I've eaten many dried apricots, peaches and figs and they're delicious.

OS: But artificial drying or evaporation is a comparatively new development. Instead of using the sun, we now use machines, such as the spray dryer, in the dehydration process.



ANNCR: And is this method a better one?

OS: Yes, it is...for these reasons. Many more kinds of food can be dried by this artificial process and in less time, too, than by sun-drying. Also, the finished product is more uniform in color, moisture content, flavor and texture, and the food, when cooked, more resembles the fresh product than does the sun-dried.

ANNCR: I know that, in addition to dehydrated fruits and vegetables, we've been sending lots of dried eggs to our boys overseas.

OS: Yes, dried eggs have played a big role in this war. When the war started, our poultrymen and farmers increased their output of eggs to meet war needs. But we had no way to get these eggs to our troops and to our allies. They took up too much of the precious cold storage space. So the eggs just began to pile up.

ANNCR: It was a problem of too many eggs in the wrong place.

OS: Exactly.

ANNCR: What happened then?

OS: Industry and government put their heads together and came up with the idea of using the already successful egg-drying process. Since about five ounces of dried eggs equal a dozen fresh eggs, we could send more of this concentrated egg powder in one ship than we could in a dozen ships loaded with shell eggs.

ANNCR: I should think that dried eggs would be a lot easier to pack and handle too.

OS: Yes, they're not as easily damaged. In fact, they're ideal for shipment overseas. Well, to get back to our story, the dried egg industry started to boom. By 1944, 121 plants were operating at full capacity. Production jumped to 520 million pounds a year...45 times greater than it was back in 1941.





ANNCR: I suppose most of these dried eggs have gone to the armed forces.

OS: Yes, and to England, Russia and people of the liberated countries.

ANNCR: You spoke awhile back of the big future in store for dehydrated foods. What's being done to fit dried eggs for their role in the post war world?

OS: Right now, food specialists of the U. S. Department of Agriculture are experimenting to find new and better ways of marketing dried eggs. This, of course, is of great interest to both poultrymen and the dried egg industry. They want to be sure this product will keep a long time before offering it to wholesalers and retailers.

ANNCR: And how long will dehydrated eggs keep, \_\_\_\_\_?

OS: Experiments show that dried whole eggs will retain their original quality at least a year if they're stored at temperatures below 60 degrees Fahrenheit.

ANNCR: And how do they taste?

OS: Scrambled eggs made of the year-old dried eggs are palatable..... and you can't tell the difference between cakes made with dried eggs from those made with fresh eggs.

ANNCR: But they'll probably never replace fresh eggs in home cooking, will they?

OS: Probably not. But they might very well supplement shell eggs for many cooking purposes, such as in cakes, pies, hot bread mixes and salad dressings. And they'll save the housewife money...and the farmer, too.



ANNCR: Why the farmer?

OS: Because he'll never be stuck with an abundance of fresh eggs as he has sometimes been in the past. When the spring abundance of eggs threatens to push the farmer's prices down to rockbottom, the dried egg industry will step in and start buying until they drain off those extra eggs.

ANNCR: So, at last, it looks like we've got the answer to the problem that pops up every spring....what'll we do with all these eggs?

OS: Yes, and dehydrated foods in general will help solve many other problems.

ANNCR: For example.....

OS: Many institutions, mining camps and boats will use dehydrated foods to solve their problems of storage, transportation, preparation costs and protection from spoilage.

ANNCR: Say! Dehydrated foods would be a boon to vacationists....just think of all the space you'd save when packing groceries in your car.

OS: Yes, hunters, fisherman and other outdoor enthusiasts will find them very convenient to use, and the homemaker should welcome dehydrated foods too. For example she won't have to "cry" anymore when she peels onions. She can use dehydrated bones for flavoring and even in soups and stews.

ANNCR: Yes, there'll be many marvelous developments in store for us in our post-war world. And I want to thank you, \_\_\_\_\_, for this interesting report. There you have it, friends, this week's report on wartime food activities. \_\_\_\_\_, of the district Office of Supply, Commodity Credit Corporation, will be back again soon (next week at this same time) to give you current news and information on FOOD

FIGHTS FOR FREEDOM....AT HOME AND ABROAD. This broadcast on

America's wartime food program is presented especially for \_\_\_\_\_ farmers and consumers.



RESERVE

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U. S. DEPARTMENT OF AGRICULTURE  
Commodity Credit Corporation (OS)  
Reports & Special Programs Division  
821 Market Street, Room 412  
San Francisco 3, California  
Western Region

Approx. Time 15 min.  
August 15, 1945  
District and State  
Directors Can Fit to  
Allotted Time

FOOD FIGHTS FOR FREEDOM -- AT HOME AND ABROAD  
(RSPD SCRIPT NO. 72)

Use of this weekly series has been cleared for time by the Office of War Information over the following radio stations: Z-Bar Network, Montana, KREM, Bozeman; KGIR, Butte; KPFA, Helena; KFBC, Cheyenne, Wyoming, KDYL, Salt Lake City, Utah; KPHO, Phoenix, Arizona; KXL, Portland, Oregon; KIDO, Boise; and KRLC, Lewiston, Idaho; KGA, Spokane, Washington.

State and District Directors are urged to time all scripts in advance. News releases from this office are of a good source of additional news items:

SUBJECT: FAT SALVAGE

Cut No. 1 - Approx. 1 min  
Cut No. 2 - " 1 min

All music directions are purely optional, but would add finish to the broadcast.

MUSIC UP AND UNDER

ANNCR: Good \_\_\_\_\_, friends. How is your country managing its food supply? And how can you help? You'll find out, if you listen each week to:

OS: FOOD FIGHTS FOR FREEDOM.....AT HOME AND ABROAD!

ANNCR: Yes, friends, food is still fighting for freedom....victory over Europe and Japan have not solved the world's food problems. In every country where Axis tyranny has left its mark, war must be waged against starvation and want....

OS: These are the reasons we at home must continue to expect shortages of some foods....why we can't throw all food rationing out the window right now.

ANNCR: And, now, here is \_\_\_\_\_ of the Office of Supply, CCC to tell us about a home front food program with a priority rating.

OS: Except that the food we're going to talk about today is inedible.....

ANNCR: Then how can it be food, if you say it's inedible.....

OS: Okeh...Okeh, throw the dictionary at me...the point is, it's food to start with but we're not interested in it until it becomes inedible.



ANNCR: Wait a minute, \_\_\_\_\_. It's hard for me to see how a food you can't eat would be worth anything.

OS: You remind me of a proverb. You know, we contribute many sayings to that wise old Chinaman, Confucius. If there's any one genuine Confucius proverb that applies today, it's this...."It is better to light one small candle than to curse the darkness."

ANNCR: The plot thickens. First we begin talking about a food you can't eat. We don't name it of course! Next we get around to a candle...and then the darkness. Let's start over again....

OS: Here's what I'm getting at, \_\_\_\_\_. People often feel that the little they can do to help a situation is of no importance. So they don't do it. For example, some homemakers think the small amount of used kitchen fats they can salvage won't help the big need we have for inedible fats right now.

ANNCR: I believe I'm beginning to see the light. Yes, \_\_\_\_\_, you've lit the candle. The darkness that's more easily cursed than remedied is a world-wide shortage of fats and oils.

OS: You took the words right out of my mouth. And no major improvements in our domestic supply is likely to come until late spring or summer of next year.

ANNCR: Our only salvation then....is to save our used kitchen fats...and turn them in to our butchers.

OS: Right! The used fats we've saved at home have been equally important in this war along with the victory gardens we've grown...and the bonds we've bought.

POSSIBLE CUT #1

Of course, the Fat Salvage program can't furnish all the inedible fats needed...nor is it intended to. But salvaging used fats....if it is done efficiently...will help make up the deficit in our available supplies.





ANNCR: Homemakers have done a fine job in salvaging used fats...how many pounds did they turn in last year, \_\_\_\_\_?

OS: In 1944, American housewives salvaged 170 million pounds of used kitchen fats...and I might add...the armed forces have done their share, too. Their kitchen crews cooperated splendidly with the program and saved over 50 million pounds of used fats last year...this year, their goal is even higher.

END OF POSSIBLE CUT #1

ANNCR: Tell you what, \_\_\_\_\_. Let's trace a can of inedible fat from the beginning to the end. Can we do that?

OS: I think we can. First, we'll have to have a make-believe housewife.

ANNCR: Okay, I'll choose the good lady. Let's call her Mrs. Robert Save-it-all.

OS: We'll let Mrs. Save-it-all live on Salvage Street. Down on the corner of the block there's a butcher. Mrs. Save-it-all goes down to see what he has.

ANNCR: And she finds the meat counter empty....completely.

OS: It's a fact she does find no meat a lot of the time...but today, she gets a pound of sausage.

ANNCR: A very pleasant surprise for Mr. Save-it-all when he sits down to breakfast in the morning.

OS: Well, our good lady gets up early the next morning and puts her sausage on. When it's done, what does she find?

ANNCR: Ummmmmm...probably not much sausage and a lot of grease.

OS: And what does she do with that grease? She saves it and uses it again.

ANNCR: Eventually, though, it's going to get to that inedible stage. Then what does she do?

OS: Remember, her name is Mrs. Save-it-all, so of course, she'll save that grease. She has a clean tin can handy right close to the stove... and strains the used fat into it after each meal.



ANNCR: Does she do that every time she has used fat?

OS: Absolutely. And first thing you know, the can is full.

ANNCR: Then....I suppose...it goes with our homemaker friend on her next trip to the meat market.

OS: It does...and there the butcher shells out 2 red points to Mrs. Save-it-all for every pound of used kitchen fat she has in that can. He also pays her up to 4 cents a pound.

ANNCR: That's reward enough....even if there wasn't such a pressing need for the fats....with red points as precious as they are today.

OS: But now we'll leave Mrs. Save-it-all...and concentrate on her butcher. A lot of folks besides our friend are bringing in cans of used fats...we hope...and pretty soon the butcher has a good supply on hand. About that time, a renderer sends a truck to the meat market and picks up what used fats the butcher has on hand. The butcher has already put a number of the cans in a much larger container. So all the man on the truck has to do is load these big containers on his truck.

ANNCR: And then he takes them to the renderer.....

OS: .....Who melts the fat out of all the cans and puts it into one big vat. Now it's ready to be used for manufacturing the many military and civilian materials made out of used fats...into medicines.... synthetic rubber...airplane lubricants...insecticides...or maybe soap for military and civilian use. We could name off the list of items for ten minutes and still not be finished.

ANNCR: \_\_\_\_\_, just why are we so desperately short of fats and oils. Is it because somebody bungled?





OS: No, it isn't. When the Japanese first went on a rampage, they began to take all the territory they could get their hands on. This country has always imported a lot of fats and oils from South Pacific islands. The Japs took those islands. That's reason number one for the shortage. And even when we get those islands back, it will take awhile to start producing and shipping fats and oils again.

ANNCR: But that's not the only reason.

OS: No. The second factor is this. Last year, our farmers broke all records in the production of foodstuffs...including an all-time record hog slaughter. But...this year, as we all so well know...the hog crop is way down. Not as much lard was produced. Then too, cattle slaughter is no larger. So domestic production is behind that of 1944, while the need for fats and oils is greater than ever.

#### POSSIBLE CUT #2

Of course, we hope for an improvement in the situation this fall. Pig production will increase by then and more hogs will be available for market, too, because the government removed the top limits on the weight at which hogs are eligible for price support. This should encourage farmers to feed their hogs to heavier weights.

ANNCR: That should increase the fat supply alright. How about oil?

OS: The Philippines will start to ship copra to us just as soon as the military gives the go-ahead signal. Copra...you know...is a source of coconut oil. But...in the meantime...it's up to us to keep on saving and turning in our used fats.

#### END OF POSSIBLE CUT #2

ANNCR: That means we can't pass up any source.



OS: And the kitchen's the richest potential source of used fats. It has been estimated that 500 million pounds of used household fats went down the drain in pre-war days. (PAUSE) If we could save just half that amount this year, the 250 million pounds would be equivalent to the oil produced from more than a million acres of peanuts. ...or the lard produced from 7 million head of hogs.

ANNCR: That's amazing, \_\_\_\_\_ . . . . .almost unbelievable. How are we doing here in \_\_\_\_\_ ? Are \_\_\_\_\_ housewives saving used fats?

(STATE AND DISTRICT MEN: GET LOCAL FIGURES ON INCREASE OR DECREASE IN FAT COLLECTIONS. CITE REASONS IF POSSIBLE. ADD ONE MINUTE (ABOUT 100 WORDS) ON LOCAL PICTURE).

OS: Incidentally, housewives on the farm can certainly help out, too. Most farm families haven't felt the shortage of fats and oils like the city people.

ANNCR: It must be wonderful to have big, juicy hams hanging in the smoke-house. The farmer is very lucky in that respect.

OS: Yes, he is. And we're depending a great deal on our farm people, to boost our used fat collections during this period of meat shortages.

ANNCR: But, \_\_\_\_\_. Some farm women don't really need red points. They have their own meats.

OS: That's true, if they have livestock on the farm. But even farm people get direct benefits from saving used kitchen fats.

ANNCR: How's that?



- OS: Used fats go into the making of insect sprays...and in livestock medicines. They help make paint...the preservatives for leather harnesses....tractor tires...synthetic rubber raincoats....canvas ...and lubricants for tractors and plows. Used fats help make the medicines a farmer keeps in his medicine cabinet. There's no doubt about it...the farm wife...and her whole family...gain when she saves kitchen fats.
- ANNCR: I suppose that if any housewife has trouble getting used fats accepted by the butcher, you'd be glad to hear from her.
- OS: Absolutely. If any problems of this sort arise, we'll be more than pleased to help in any way we can. Just drop a card or letter to station \_\_\_\_\_. Tell us your problem and we'll make every effort to help you.
- ANNCR: By the way, is the national goal for used fats still the same \_\_\_\_\_?
- OS: No, it's slightly higher. You'll remember we started with a goal of 250 million pounds and now it has been increased to 270 million pounds.
- ANNCR: Sounds as if the need is greater now than before.
- OS: It is....and this figure of 270 million pounds is the minimum which Uncle Sam has asked for, from the households of America. Even dark, smelly fats are needed. Save drippings from roasting pans and broilers...grease from frying bacon, sausage and other products of high fat content. Save grease skimmed from stews or meat-base soups....used lard, vegetable shortenings, and cooking oils. Render fats cut from meats during preparation. Save all fats and oils that are products of cooking. Every spoonful of used fats turned in helps.







ANNCR: Let's not forget about the 2 red points and 4 cents a pound these inedible fats bring, either. Those red points are worth a lot these days. Most of all, we don't want            <sup>(state)</sup> to lag behind in this nationwide program.

OS: I should say not. We'd like to go on record as saving....and turning in...more used fats per person than any other state in the Union. I believe we can do it.

ANNCR: So do it! We can at least do our best...and I know we can build our collections higher than they are now.

OS: I'd like to leave this reminder,                     . When we save and turn in used kitchen fats, we're actually doing somebody a favor. Know who that somebody is? It's your son....or husband....or brother... or the boy next door....who has been fighting this war. Just one spoonful of your used fats may save a life. But it won't...if it goes down the kitchen sink. I think you can depend on                      homemakers to do their part in the Fat Salvage Program. (PAUSE) And I believe that's enough said.

ANNCR: There you have it, friends, this week's report on food activities.                     , of the district Office of Supply, Commodity Credit Corporation, will be back again soon (next week at this same time) to give you current news and information on FOOD FIGHTS FOR FREEDOM ....AT HOME AND ABROAD! This broadcast on America's food program is presented especially for                      farmers and consumers.



U. S. DEPARTMENT OF AGRICULTURE  
Commodity Credit Corporation (CC)  
Reports & Special Programs Division  
821 Market Street, Room 412  
San Francisco 3, California  
Western Region

Approx. Time 15 min.  
August 21, 1945  
District and State  
Directors Can Fit to  
Alloted Time

FOOD FIGHTS FOR FREEDOM -- AT HOME AND ABROAD  
(RSPD SCRIPT NO. 73)

Use of this weekly series has been cleared for time by the Office of War Information over the following radio stations: Z-Bar Network, Montana, KRBM, Bozeman; KGIR, Butte; KPFA, Helena; KFBC, Cheyenne, Wyoming, KDYL, Salt Lake City, Utah; KPFO, Phoenix, Arizona; KXL, Portland, Oregon; KIDO, Boise; and KRLC, Lewiston, Idaho; KGA, Spokane, Washington

State and District Directors are urged to time all scripts in advance. News releases from this office are of a good source of additional news items:

SUBJECT: "RECONVERSION"  
POTATO ABUNDANCE

All music directions are purely optional, but would add finish to the broadcast.  
MUSIC UP AND UNDER

ANNCR: Good \_\_\_\_\_, friends. We bring you another in our weekly broadcasts about food. Now that Victory is here, everyone of us wants to do everything he or she can, to help this great nation of ours in the reconversion to peacetime living. Our government still has a tremendous food management job ahead. How is it handling this job? And what can you do to help? You'll find out if you listen each week to:

CS: FOOD FIGHTS FOR FREEDOM....AT HOME AND ABROAD

ANNCR: Yes, friends, food is still fighting for freedom...Victory over the Nazis and the Nips has not solved the world's food problems. In every country where Axis tyranny has left its' mark, war must be waged against starvation....and want.

CS: These are the reasons we at home must continue to expect shortages of some foods...why we can't throw all food rationing out the window right now. As President Truman has said, "There can be no lasting peace in a hungry world."



ANNCR: And now, here is \_\_\_\_\_ of the Office of Supply to give us his weekly report on food activities. By the way, \_\_\_\_\_, has the end of the war made much difference in your activities?

OS: For the present, our work at the state office is about the same. As you may have heard, the Secretary of Agriculture is bringing together the various agricultural production and marketing agencies of the Department into one agency, the Production and Marketing Administration. However, the details are still being worked out in Washington, D. C. So, for the time being we're still carrying on pretty much as we have.

ANNCR: Well, we'd expect that a reconversion in agriculture would take some time, too...and anyway, we still have a good many of the food problems we had before that famous Tuesday, August the 14th.

OS: You're quite right. Of course, within a few months, there are bound to be changes, as purely wartime programs are ended. Recently, you probably noticed that after four years and as many months, lend-lease came to an end. Right now, in the \_\_\_\_\_ office, we're busy working with educational groups on school lunch programs for the new term. Fat Salvage continues to be as urgent as ever. We are also presenting "A" Awards to several of our processing plants that have done such a magnificent job in supplying some of the food that helped win the war. Workers in industry still need well-balanced meals on the job and we are continuing to assist industry management with in-plant feeding programs. And food distribution problems are by no means solved --

ANNCR: We'll probably have those problems with us as long as our transportation system is under such heavy pressure. So from what you've been telling us, sounds like you're in a kind of transitional stage between wartime operations and postwar "reconversion", you might call it,



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CS: Yes. But war or peace, certain . . . programs go on about the same. For example, before the war, we were continually working with the food distribution trade on various programs to increase the consumption of farm products that were "surplus". During the war, of course, it could hardly be said that we had real "surpluses"...because the pressure on our overall food supply to meet direct war needs was very heavy. However, due to war conditions...labor shortages...transportation dislocations...and so on...we would often find ourselves with a local or even national abundance of some perishable food..To prevent the waste of such an important item as food, we have called upon the trade and consumers to help move these perishables from farms onto dinning tables. This problem of local abundances continues in our period of "reconversion". For example, right now, we have an unusually large crop of intermediate potatoes

ANNCR: Yes, I've noticed there are plenty of potatoes in the stores.

CS: Before we get into this potato picture, however, it occurs to me that some housewives may feel that they've wasted a great deal of that energy they spent on food preservation this season...and the time they spent figuring out how to stretch their sugar rations for fruit canning. They may feel that this time and energy was wasted because now all canned fruits and vegetables are off the ration list..."and well.. what was the use of all that work and bother."

ANNCR: Yes, I can see how they might figure that way...except, seems to me, that none of us could know when the war with Japan would end exactly. How could we know that the atomic bomb would be completed when it was and used so successfully. Perhaps, it's best that housewives have their pantries well stocked with home-preserved food.





OS: You're quite right. They'll be mighty pleased with a good stock of home-canned food next winter. What's more, one of the main reasons that canned fruits and vegetables can be unrationed so soon after the Japanese surrender is because the housewives of the nation did such an outstanding home-canning job this year and last.

ANNCR: And you don't think this would have been possible otherwise.

OS: No....I don't. We still have a lot of men in uniform to feed. We also have the needs of liberated areas in Europe. There's another side to this story. Our very active home food preservation program has saved thousands of tons of food that might not otherwise have been saved...

ANNCR: You mean, local perishables...these local abundances you've been talking about...might have gone to waste because of lack of necessary harvesting and processing labor....and lack of transportation facilities.

OS: That's the answer. For instance, last fall, we had a heavy crop of late potatoes. This variety keeps, if properly stored. So, the housewife could buy an extra hundred pounds for consumption when the normal seasonal shortage came along between winter and spring, before the new crop came in. However, the current crop doesn't have the same keeping qualities. And now that we're back on the subject of potatoes, \_\_\_\_\_, I would like to introduce our special guest on today's broadcast.

\_\_\_\_\_, of the \_\_\_\_\_. (FILL IN NAME AND TITLE OF FOOD TRADE MEMBER.) He represents a group of people in \_\_\_\_\_ which is working with our office to help farmers market the current large potato crop.  
(state)

ANNCR: We're glad to have you with us, Mr. \_\_\_\_\_. On this potato business, though,-----it seems to be this is one food we could send to Europe for relief feeding. As I remember, the war has affected the potato crop in various European countries. Those folks over there could probably use some of the spuds we don't have a market for.

1. The first part of the report is a general statement of the purpose and scope of the study. It is followed by a brief review of the literature on the subject. The third part of the report is a description of the methods used in the study. The fourth part of the report is a presentation of the results of the study. The fifth part of the report is a discussion of the results and their implications. The sixth part of the report is a conclusion.

2. The second part of the report is a detailed description of the methods used in the study. It includes a description of the subjects, the materials, the procedures, and the data collection methods. It also includes a description of the statistical methods used to analyze the data. The third part of the report is a presentation of the results of the study. It includes a description of the results of the descriptive statistics, the results of the inferential statistics, and the results of the qualitative analysis. The fourth part of the report is a discussion of the results and their implications. The fifth part of the report is a conclusion.

3. The third part of the report is a presentation of the results of the study. It includes a description of the results of the descriptive statistics, the results of the inferential statistics, and the results of the qualitative analysis. The fourth part of the report is a discussion of the results and their implications. The fifth part of the report is a conclusion. The sixth part of the report is a list of references. The seventh part of the report is an appendix. The eighth part of the report is a glossary. The ninth part of the report is a list of figures. The tenth part of the report is a list of tables.

4. The fourth part of the report is a discussion of the results and their implications. It includes a discussion of the strengths and limitations of the study, a discussion of the implications of the results for practice and research, and a discussion of the need for further research. The fifth part of the report is a conclusion. The sixth part of the report is a list of references. The seventh part of the report is an appendix. The eighth part of the report is a glossary. The ninth part of the report is a list of figures. The tenth part of the report is a list of tables.

5. The fifth part of the report is a conclusion. It includes a summary of the findings of the study, a statement of the conclusions drawn from the findings, and a statement of the implications of the findings for practice and research. The sixth part of the report is a list of references. The seventh part of the report is an appendix. The eighth part of the report is a glossary. The ninth part of the report is a list of figures. The tenth part of the report is a list of tables.

TRADE: They certainly could! However, potatoes harvested in August don't keep well for any length of time, except under refrigeration. Also, there's the problem of transportation and handling facilities. The most feasible solution is to increase consumption through ordinary trade channels and that is what we are trying to do. Food merchants are going to enjoy doing that, too. It wasn't so many months ago, you know, that they had to tell their customers..."sorry, we haven't any potatoes today!...the army's taking most of them."

ANNCR: Yes, I guess it is easier to tell your customers "there are plenty of potatoes, you can have all you want"...than to explain why you can't fill their orders.

TRADE: You said it! One of the hardest jobs the retail food trade had during the war was to explain to customers why certain foods were in short supply...why sales had to be limited. Now, except for the red point foods, that's a thing of the past. Once again, we can begin telling customers about the foods we have plenty of.

ANNCR: And you can begin to have a few bargain sales in canned goods....

TRADE: Many housewives are looking forward to just that....However, for the present, I'd say that potatoes are the best bargain in food.

CS: You're certainly right on that. In most stores, they are selling below ceiling prices because of the large volume on the market. What's more, the current crop is of good quality.

TRADE: ....which is a very important selling point. When the supply was low in February and March, and we were really scraping the bottom of the potato barrel, the fact that it was a potato was all that was necessary.

CS: But even when the housewife was glad to get the lower grade product, she still complained about quality.





- TRADE: And you couldn't blame her. However, I'd like to assure the housewives who are listening in that they needn't be afraid of the quality of the intermediate crop. Good quality potatoes are back in your food stores.
- OS: And there are more than a few ways to serve potatoes, too...especially in summer when a real old-fashioned potato salad, hot or cold is such a good main dish for the evening meal.
- ANNCR: Say, is this large potato crop just a local problem, or do we have it all over the country?
- OS: It's a national situation. We had a good sized early crop from the San Joaquin Valley area in California...In fact, the 1945 total crop of potatoes...early, intermediate and fall, is expected to be the fourth largest spud crop in our history.
- ANNCR: Sounds as if we'll have potatoes with us for quite a while.
- OS: Well, we're hoping to get this intermediate crop out of the way before the fall crop comes along. We want to prevent the intermediate crop from glutting the market and ruining prices for the farmers who produce the fall crop.
- ANNCR: This mid-year crop...where is it produced mainly?
- OS: The northwestern states of Oregon, Washington and Idaho are making a good-sized contribution to its total  $30\frac{1}{2}$  million bushels. Other principal growing areas include Long Island, New York...New Jersey...Colorado....Nebraska...Texas...and Maine. And while the whole year's crop is seven percent larger than last year's...the intermediate crop is one-third larger than last year's mid-year production...
- TRADE: Then you also have some home-garden potato production. A lot of folks are harvesting spuds in their own backyards now.





OS: That's true...so we'll need increased consumption in restaurants, hotels, and other eating places...as well as in homes...if we're going to completely use up both the commercial and home-grown supply.

ANNCR: How about government purchases? On the basis of the various bits of information I've gathered from being on these broadcasts with you, \_\_\_\_\_, wouldn't this be a case where the government would buy potatoes as part of the price-support program? As I remember the program will continue for two years after Victory....

OS: You've gathered the correct information, \_\_\_\_\_. The government is buying potatoes for school lunch programs and distribution to welfare institutions. Purchases of lower grades are being made for diversion into livestock feed and glucose...However, you'll remember that we've been talking about the high quality of this intermediate crop. So while these purchases may help, we're counting on increased food consumption to move the major part of the crop.

TRADE: We're counting particularly on housewives to increase the number of times they serve potatoes.

OS: And if they need any help in preparing something different than the usual mashed, boiled or baked versions, they can always consult their cookbooks. Also, we have a pamphlet published by the Department of Agriculture "Potatoes in Low-Cost Meals" that might be helpful.

ANNCR: Free for the asking, \_\_\_\_\_?

OS: Yessir...if they'll send their name and address to me in care of this station, asking for potato recipes...we'll do all we can to help them feed their families more potatoes.



ANNCR: Good enough . Folks, I'll repeat that offer at the close of the broadcast, so be ready to write down the necessary information. Now, back to the problem of marketing our bumper crop of spuds...Mr. \_\_\_\_\_, what's on your mind. You look as if you've been doing some heavy thinking on this problem while \_\_\_\_\_ and I have been talking about potato recipes.

TRADE: I was just thinking that now the retail food trade is really getting back into selling. Potatoes aren't the only item that we're going to have more of, now that the Japs have surrendered and the military campaign phase of the war is over. You know, all along we've had such a tremendous food buying power that the food just sold itself, in most cases.....

OS: That's certainly been true of the basic items in our diet.

TRADE: But now we find ourselves back in the period when various food groups will compete with each other...folks who've used more cereal foods.... more macaroni, noodles, and so on, to take the place of potatoes when they were short, are going to have to be persuaded to consume more potatoes. We've taken on a few diet habits during wartime which we'll have to break.

ANNCR: But I don't think that's going to be a problem. Most people are glad to have a greater variety of food available. I won't be sorry when I have to break the habit of not having bacon for breakfast...or steak for dinner...Oh, I could go on at great length about the "not eating" habits I've gotten into in the last three or four years, which I'll be only too glad to throw out the window, when our meat and butter situation gets back to normal.



OS: What you're really worrying about, \_\_\_\_\_, is purchasing power for food, not diet habits. Seems to me housewives have learned to use a much greater variety of foods during wartime. I believe our food use and nutrition programs will result in the consumption of a much wider variety of foods than we had before the war. I'm sure the American housewife has found food shopping and menu planning a lot easier the past few weeks.

ANNCR: And there you have it, friends....this week's report from \_\_\_\_\_ of the Office of Supply, U. S. Department of Agriculture.....Repeating that offer on potato recipes----Write to \_\_\_\_\_, care of station \_\_\_\_\_, for your copy. Simply ask for Potato Recipes and be sure to send your full name and address.

\_\_\_\_\_, of the district Office of Supply will be back again soon (next week at this same time) to give you current news and information on FOOD FIGHTS FOR FREEDOM.....AT HOME AND ABROAD! This broadcast on America's food program is presented especially for \_\_\_\_\_ farmers and consumers.

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Office of Supply  
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FOOD FIGHTS FOR FREEDOM -- AT HOME AND ABROAD  
(R&SPD SCRIPT NO. 74)

Use of this weekly series has been cleared for time by the Office of War Information over the following radio stations: Z-Bar Network, Montana, KRBM, Bozemen, KGIR Butte, KPFA, Helena; KFRC, Cheyenne, Wyoming; KDYL, Salt Lake City, Utah; KPHO, Phoenix, Arizona; KXL, Portland, Oregon; KIDO, Boise, and KRLC, Lewiston, Idaho; KGA, Spokane, Washington.

District and State Directors are urged to time all scripts in advance. News Releases from this office are a good source of additional news items:

SUBJECT: TODAY'S FOOD SITUATION  
IN EUROPE AND THE U. S.

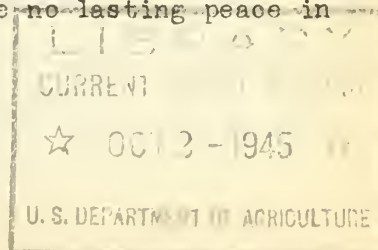
All music directions are purely optional, but would add finish to broadcast.  
MUSIC UP AND UNDER

ANNCR: Good \_\_\_\_\_, friends. We bring you another in our weekly broadcasts about food. Now that Victory is here, everyone of us wants to do everything he or she can, to help this great nation of ours in the reconversion to peacetime living. Our government still has a tremendous food management job ahead. How is it handling this job? And what can you do to help? You'll find out if you listen each week to:

OS: FOOD FIGHTS FOR FREEDOM....AT HOME AND ABROAD.

ANNCR: Yes, friends, food is still fighting for freedom...Victory over the Nazis and the Nips has not solved the world's food problems. In every country where Axis tyranny has left its mark, war must be waged against starvation...and want.

OS: These are the reasons we at home must continue to expect shortages of some foods....why we can't throw all food rationing out the window right now. As President Truman has said, "There can be no lasting peace in a hungry world."





ANNCR: And now, here is \_\_\_\_\_ of the Office of Supply, to give us his weekly report on food activities. (PAUSE) Since the Japs have surrendered, I imagine we'll see a definite improvement in the food situation here, \_\_\_\_\_.

CS: Yes, already many government controls have been lifted on food and the housewife should find it easier to shop.

ANNCR: Say! And with gasoline rationing a thing of the past, she'll be able to take the family car to the grocery store now, instead of using a "Victory" market basket on wheels, or Junior's wagon.

CS: The end of the war in the Pacific really means that the world is starting back toward a peacetime basis. You know, when the war in Europe ended, most of us hoped that food supplies would increase. We were disappointed. Instead, the world faced tremendous shortages of many important items.

ANNCR: Yes, and I guess it was rather hard to convince some people of the reasons for these shortages.

CS: That's exactly what we've tried to do through these broadcasts, \_\_\_\_\_ ....to give people the true facts about food. We believe that if people are given the "straight goods"...so to speak....that they'll be more willing to cooperate.....they'll understand why certain foods are still limited.

ANNCR: Speaking of shortages, how about the food situation in Europe today, \_\_\_\_\_? It was pretty bad a few months ago.

CS: I'd say that overall conditions are better now than they were a few months ago. But that doesn't mean that the Europeans are getting enough of the right kinds of food. That will take a long time. To begin with, the fertility of the soil over there is so depleted that it will take awhile to produce enough crops to feed everyone.



ANNCR: The military campaigns of the past few years would have a great deal to do with that, I imagine.

CS: Yes...and the fact that after centuries of cultivation, the soil needs chemical fertilizers to make it productive. During the war, it was almost impossible to get phosphates, nitrates and other chemicals for this purpose. Another problem is lack of farm equipment, but this is being remedied.

ANNCR: How about transportation?

CS: There's another difficulty. The war damage to railroads put a big burden on other forms of transportation, mainly trucks. Now that the war is over, steps can be taken to restore transportation and thus distribute the harvest more effectively.

ANNCR: Then you'd say that production and distribution are Europe's two greatest problems.

CS: Yes, and she is meeting them admirably. For example, Norway, one of the hardest-hit countries during the war, is making rapid strides toward recovery. In addition to importing essential supplies, she is making available exports needed to rebuild other devastated countries.

ANNCR: You mean that after five years of Nazi occupation and terrific food shortages, Norway can actually export food to other countries?

CS: Food....and supplies, \_\_\_\_\_. Norway is offering about 60 thousand tons of dried, salted, canned, frozen and fresh fish for immediate delivery now...and more later in the year. She also plans to export metals, minerals and fertilizers to be used in rebuilding industry and agriculture in Europe.

ANNCR: And what items is Norway importing?

CS: Food and feed, steel, chemicals and drugs, textiles, leather, trucks and other needed supplies. And she is paying for them in cash.







ANNCR: Speaking of imports, what do you think will happen in Europe now that Lend-Lease has come to an end?

CS: Well, I'm no crystal-gazer, but I do know that other means will be found for financing food exports that are so badly needed. Food requirements will probably change in line with the ability of the countries involved to finance the program. And then, Lend-Lease will not stop altogether. You see, France, Belgium and the Netherlands still have excess credits under the reverse features of lend-lease...that is, these countries have furnished us with more than we've furnished them.

ANNCR: That makes us realize that even these countries which were so hard hit by actual war have done all they could. Now, let's take a look at the food situation here at home. No more blue points, no more gas coupons, no more.....

CS: (CHUCKLE) Wait a minute, \_\_\_\_\_! I grant you that the end of rationing of those items is good news to everyone. But don't forget meat, fats and oils, butter and sugar are still rationed and they'll be on the list for some time to come. We might as well face it.

ANNCR: OH! So we're facing facts again.

CS: Yes, and I think you'll agree that's the best way to meet a situation. But if we're going to paint a food picture of America today, let's start off by listing some of the government controls that have been lifted since the Japanese surrender.

ANNCR: Number one....canned fruits and vegetables.

CS: Right you are! Canned fruits and vegetables were the first foods to be taken off rationing. And another bright spot in food news...there will be more canned vegetables, fruits and fruit juices available for civilians.

ANNCR: Because the Army is taking less?



OS: That's reason number one. Also, the 1945 pack of canned vegetables is estimated to be larger than last year's. (PAUSE) The government has suspended fluid milk sales quotas. That means civilians will receive more fluid milk, light cream, buttermilk and chocolate dairy drinks.

ANNCR: By any chance, does that order include whipping cream?

OS: Unfortunately, no. The suspended controls over fluid milk were made possible because of the high over-all milk production during recent months and the fact that supplies of all manufactured dairy products are favorable.

ANNCR: How are we doing on meat, \_\_\_\_\_?

OS: Well, meat seems to be the food we're most interested in....and the situation is improving. The government has indefinitely suspended its set-aside order on beef, veal and hams.

ANNCR: That is good news for housewives...and for their families, too!

OS: Of course, pork loins, shoulders and lard will remain under set-aside orders for the time being. But 12 million pounds of fatback and other dry salt meat are being released for civilian use...this will help relieve acute civilian shortages in the South, especially.

ANNCR: So far, the situation shapes up in this way. Canned fruits and vegetables off the ration list and a <sup>fruits, fruit juices &</sup> larger supply of canned/vegetables for civilians. More milk and cream and more meat. What else?

OS: Civilians are going to get more canned fish....about 281 million pounds, to be exact. That's an 89 million pound increase over a previous preliminary allocation.

ANNCR: Quite an increase....what brings that about?



CS: Less canned fish will be turned over to Lend-Lease as other sources of supply are now available....also military requirements have been revised. In addition to the 89 million pound increase of canned fish, civilians will be able to enjoy about 7 and a half million pounds more canned salmon than we formerly had. This is again due to decreased government requirements.

ANNCR: All that certainly helps us forget a little that we still have meat rationing.

CS: And so will this next item, \_\_\_\_\_. There'll be more fried chicken for Sunday dinners now that government purchases of chicken are ended. We'll be getting substantially increased supplies from now on.

ANNCR: Another case of reduced army requirements?

CS: Yes, when the war with Japan ended, the armed forces decided they had adequate stocks of canned chicken on hand to meet remaining needs. If they need more poultry, they'll purchase it on the open market.

ANNCR: So far, the food picture looks pretty good to me.

CS: And it will constantly be improving as time goes on and conditions get better throughout the world and here at home. Incidentally, we can look forward to a greater supply of chewing gum, candy, tooth pastes and powders.

ANNCR: How's that?

CS: Restrictions have been lifted on the distribution of oil of peppermint .....all those products I just mentioned depend on oil of peppermint to a great extent. Housewives will also be glad to hear that the Department of Agriculture has increased oil quotas for paint, varnish, lacquer and linoleum.

ANNCR: Hmmm. The male contingent may not be too happy about that last bit of news....they may have to spend the weekend polishing floors and painting furniture. (PAUSE) And now, \_\_\_\_\_, what's the other side of the food picture....the short side?







CS: As I mentioned, meat, sugar, fats and oils are short and will be for quite a few months. Some shortages are world-wide so the situation can't improve greatly until world supplies improve. Other shortages will continue to some extent, because we must supply food to liberated areas.

ANNCR: You mentioned that we'll be getting more meat. Do you have the answer on when meat rationing will be over?

CS: Does anyone have that answer? It's pretty early to predict that. But supplies are already increasing enough so that point values can probably be reduced in the near future. We're now approaching a season of heavier marketings of livestock, so government set-asides of meat can be reduced. The government can now fill its requirements with purchases on the open market.

ANNCR: I heard that sugar rationing may be needed for another year. What's the story on that?

CS: As you know, the United States depends largely on world supplies of sugar. So the world will be short of sugar until production in the Philippines, Java and Europe recovers. We lost about a million tons of sugar when the Japs took the Philippines. European, British Colonial and Dominion production declined due to the war. And, of course, we couldn't get any sugar from Java...another of our pre-war sources... while Japan controlled that country.

ANNCR: I understand that Peru had a short crop of sugar beets in 1942 and '43.

CS: That's right. And all these factors added together resulted in less sugar all over the world. Then on top of that...the demand greatly increased. This year, our Armed Forces alone required one and a quarter million tons.



ANNCR: I'm sure we'd all rather have sugar rationed for awhile, instead of making a mad scramble for it just because the war is over. If that happened, no one would get his fair share.

OS: And now on fats and oils. The situation is similar to that for sugar. We'll be short of fats and oils for many months. Rationing will have to be continued until stocks are increased, and until the producing regions in the Pacific, recently occupied by the Japs, can supply the world again.

ANNCR: Then the housewife can continue to expect a scarcity of shortening and salad oils.

OS: That's right. Although we hope for an increase in these foods as well as an increase in soap, as military requirements are gradually reduced and more livestock is marketed. Right here and now I want to tell the housewives that fat salvage is still important! The fats and oils shortage is still a critical one. It probably will remain so until next summer at least. Domestic production is down and imports from other countries may be the smallest for any of the war years. Transportation and labor are both scarce...and will be for some time. Then there's the renewal of demand for imports by continental Europe. So we're asking American women to keep saving and turning in used household fats to help win this post-war battle of supply.

ANNCR: But there is one bright spot in the situation...the reduction in the point value of butter to 12 points a pound.(effective Sun. Sept. 2)

OS: Yes. Now that butter is no longer being reserved for government purchase, we can have a little butter on all those extra potatoes we should be eating, to help use up the bumper crop.

ANNCR: I don't suppose you want to predict the end of butter rationing.



CS: I certainly don't. You're sure putting me on the spot today. (PAUSE)  
And now I want to give the farmers of \_\_\_\_\_ a message from Secretary  
of Agriculture Clinton Anderson. He says, "Farmers can be assured that  
there is need for every bit of food they are producing and that there  
will be plenty of demand here and abroad for this food at good prices.  
Where supplies temporarily exceed demand, the Department of Agriculture  
will buy as much as necessary to make good on price support promises  
wherever they have been made....The need is clear for farmers to go  
through with production schedules as planned for this year. Moreover,  
the need for food will continue to be great next year. Production in  
Europe cannot improve the situation there until harvest time next year."

ANNCR: And there you have it, friends....this week's report from \_\_\_\_\_  
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